



Dear Guest

Welcome to our world of In-Room Dining.

We understand that when you order in-room dining you want fresh food, expertly cooked, beautifully presented and delivered in good time. Our extensive menu covers a wide range of dishes to suit all tastes and appetites prepared from the freshest ingredients and all dishes are made specifically to order, ensuring your meal arrives perfectly.

Please read on for our Chef's selections for breakfast, lunch, dinner, overnight meals and snack options. If the item you would like does not appear on the menu, please ask and we will be delighted to create something tailored to your preference. Wherever possible local food suppliers receive preferential treatment based on sustainability and eco-friendly practices.

When you have made your choice, please press the Room Service button on your telephone to place your order. We welcome enquiries from guests who wish to know whether any meals contain particular ingredients or allergens. If you have a food allergy or intolerance, please inform your server upon placing your order.

Our breakfast is available from 05H30 - 11H00. For earlier breakfast options and to ensure prompt delivery, please complete the breakfast door hanger with your order before 02h00 and place on the outside of the door, on the door handle. Diabetic jam available on request.

All our prices include VAT at the prevailing rate.

We trust your dining experience will be a pleasant one. Bon appétit!

BREAKFAST

Full Breakfast Continental A la carte

ALL DAY DINING

Soups and Salads Sandwiches, Burgers Specialities Dessert

CHILDREN MENU

LATE NIGHT MENU

BEVERAGES

Wines Champagnes & Sparkling Wines Soft Drinks Hot Beverages

08/2025































	222		1 50
FULL ENGLISH BREAKFAST	320	SMOKED SALMON PLATE	150
Continental breakfast and your choice of one eg		Smoked salmon lemon, capers, pickled red onic	on
dish served from the hot A la carte breakfast me	nu	BREADS	
		White	75
CONTINENTAL BREAKFAST	280	Brown (*)	75 75
CONTINENTAL BREAKFAST	400	Gluten Free	75 75
The below items are all included in the contine	otol	Rye (\$)	75 75
		Whole Wheat (\$)	75 75
breakfast. We have also priced the items individually for your convenience should you wish to not have		Ciabatta (*)	75 75
the full continental breakfast	vc	Baguette 🐞	75 75
the fair continental predictable		Buguette (g)	, 0
COLD FRESHLY PRESSED MORNING BEVER	AGES	Served toasted or plain	
Orange, grapefruit	40	1	
Veggie juice	40	Accompanied by salted butter or margarine and	local
Fruit smoothie	40	preserves 🗓	
Guava, mango, apple, fruit cocktail	50		
HOT MORNING BEVERAGES	F.O.	HOT A LA CARTE BREAKFAST	
Fresh filter coffee	50	ECCELODENTINE ARRANGE	100
Decaffeinated coffee	65	EGG FLORENTINE O O O O	120
Hot chocolate	50	Toasted English muffin, spinach, poached egg,	
Chamomile Green, Ceylon, Rooibos, English	50	topped with hollandaise	
Breakfast, Earl Grey	J	EGGS BENEDICT @ (1) (2) (8)	240
Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold	1	Toasted English muffin, Parma ham, poached e	
and oat mink served not or cold		wild rocket topped with hollandaise	gg,
YOGHURTS ①	60	who rocket topped with honardaise	
Fruit yoghurt, Artisan flavoured low fat or	00	SOUTH AFRICAN BENEDICT (1) (1) (2) (3)	190
Bulgarian		Toasted English muffin, boerewors pinwheel,	130
Duigurium		poached eggs, chakalaka style baked beans,	
CHEESE PLATE 🛈	120	topped with hollandaise	
A selection of four local cheeses;			
mature cheddar, blue rock, camembert, brie ch	eese,	VEGAN BENEDICT 😡 🌡	165
dried fruit and crackers		Beetroot English muffin, Baba Ghanoush, grille	d
		zucchini, avocado, sesame seeds, artichoke,	
FRUIT PLATE	100	cayenne pepper and hollandaise	
Three types of sliced seasonal fruit served with			
ginger and passionfruit syrup		SMOKED SALMON BENEDICT 🕲 🗓 🔘 🚳 🛞	200
		Whole wheat toast, cream cheese, crisp rocket,	
CEREAL, MUESLI OR PORRIDGE 🛞 🗓 🛇	60	poached eggs, smoked salmon, topped with	
All bran, corn flakes, coco pops, warm oat meal		peppered hollandaise	
porridge, bircher or toasted muesli			
Full cream, low fat, skimmed, soya bean, almond	d	AMERICAN BREAKFAST (24HR) 🔘 🗑 🗓	250
and oat milk served hot or cold		2 eggs cooked any style with bacon, tomato,	
	- 40	mushroom, hash brown potato, sausage and flap	0
BAKERS BASKET 🛈 🏶	140	Egg style: Scrambled, Fried, Boiled, Poached, O	melette
Croissant, two types of Danishes		or Frittata	
Blueberry, lemon poppy seed or health muffin,			000
Served with home crafted preserves, salted butte	:I.	QUILLS SHAKSHOUKA	200
or margarine		Sheba sauce cooked with two soft boiled eggs	
CHARCUTERIE 🗑 🗑	150	Lamb Beef 🗑	300 240
Selection of smoked and cured meats	130	Venison	260
Smoked chicken, beef pastrami, parma ham, sal	ami	Chicken	220
relish and mustard	,	Prawns ®	320
TOHOH WIN HUOWIN			540

FLAPJACKS SO O B EARLY MORNING OMELETTE (24HR) ① ① ③ 180 120 3 egg fluffy omelette with toasted or plain white Flapjacks, crispy bacon, flavoured maple syrup, or brown bread, selection of local preserves grilled banana, icing sugar, cinnamon sugar, whipped cream, (Vegan option available) Choose from the below fillings to tailor make your WAFFLES (1) (1) (8) 130 omelette: • Ham • Bacon 🕲 Freshly baked waffles, mixed berries, grilled • Onion • Tomato banana, Chantilly cream, syrup, compote • Mushroom • Cheese (Vegan option available) FRENCH TOAST (1) (1) (1) Egg white omelette available on request 130 Egg soaked fried bread, mixed berries, grilled VEGAN BREAKFAST 🚳 🏽 170 banana, cinnamon sugar, maple syrup, cream, Fried plantain, avocado, chia seeds, scrambled compote tofu, hummus, panko asparagus, kale and sautéed mushrooms Compote: berry, tomato or mixed fruit HEALTHY BREAKFAST O 🗷 🕏 240 **SIDES** Whole wheat toast, hummus, avocado, poached Bacon © eggs, sautéed tomatoes on the vine 80 Tomato 60 50 SOUTH AFRICAN BREAKFAST GRILL © 🗑 Mushrooms @ Ø 250 55 Poached eggs, boerewors pinwheel, beef fillet, Hash Brown Potato 60 served on a bed of chakalaka style baked beans Lamb Sausage 65 and fried spinach Chicken Sausage 60 Beef Sausage 60 SOUTH AFRICAN SCRAMBLED WRAP (**) (**) \$\mathbb{B}\$ (**) \$\mathbb{B}\$ 170 Pork Sausage 60 Springbok biltong cooked with scrambled eggs Vegan Sausage 😡 65 **Baked Beans** served in a wrap with rocket, tomato and avocado 50 Chakalaka 50

120





WARM PANCAKES (1) (1)

compote (Vegan option available)

Pancakes, cream cheese, mixed berries, grilled

banana, cinnamon sugar, flavoured maple syrup,

















Braised Spinach

Scrambled Eggs ①

Poached Eggs (1)

Boiled Eggs ①

French Fries













55

55

55

55

55

APPETIZERS

SOUP

Served with freshly baked bread

Soup du Jour 🐧 🚳 🖉 🚇 90 Butternut Orange Soup 🀞 🔗 100

SALADS / STARTERS

All salads are served cold

GREEN SALAD (1) (2) (110) (140)
Fresh garden leaves, baby carrots, Danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) with balsamic vinaigrette

BEETROOT SALAD © ① ⑤ ⑤ 165 Micro greens, assorted beetroot, fried chickpeas, barley, pickled carrot and parsnip ribbons, halloumi cheese, avocado puree finished with a whole grain vinaigrette

PERI-PERI CHICKEN LIVERS (**) 110 Grilled peri-peri livers finished in a tomato and chilli sauce served with fresh steamed bread rolls

SEAFOOD RISOTTO (© (I)) 220 Seafood cooked with a tomato bisque creamy risotto

TRUFFLE MUSHROOM RISOTTO (1) (2) 165 Topped with wild mushrooms and finished off with truffle dust

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday.





NOURISH BOWL

CRUNCH SALAD ② ③ ⑤ ⑤ 200

Made with quinoa tabbouleh, pomegranate seed, avocado, asparagus, tempura enoki, toasted almonds and healthy vegetables (red cabbage, carrots, bell peppers and radish)

Add a protein:
Chicken 230
Prawn 300



LIGHT MEALS

All our burgers and sandwiches are served with your choice of french fries or a mixed garden salad

CHICKEN OR BEEF BURGER (2) (1) (8) (0) (8) 200g Signature beef patty or chicken breast set upon rocket, dill cucumber and tomato relish, topped with house cheddar cheese

GOURMET BOEREWORS ROLL (\$) (\$) 280 Traditional South African sausage, chakalaka, basil pesto mayonnaise

SANDWICHES

All sandwiches are served with your choice of french fries or a mixed garden side salad Available plain or toasted on white, whole-wheat, rye, brown, baguette and gluten free bread or a wrap

Club sandwich (a) (b) 250 Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion

Classic roasted chicken and mayonnaise (1) 200 Lemon peppered tuna mayonnaise (2) (0) 195

Bacon, fried egg and cheddar cheese (a) (b) (c) 180

Mozzarella and cheddar cheese, plum tomatoes and basil pesto (1) (2) (8)

PASTAS

Choice of Penne, Linguine or Spaghetti (Gluten free on request)

BEEF BOLOGNESE () () () () 195 Beef mince cooked in a tomato & red wine sauce topped with parmesan

CREAMY CHICKEN AND MUSHROOM (© (1) 180 Chicken strips, bacon, forest mushrooms, creamy alfredo sauce topped with crispy bacon and parmesan

VEGAN PULLED JACKFRUIT AND 200 MUSHROOM 🧐

Assorted mushrooms with pulled jackfruit cooked in a soy milk creamy sauce with a mushroom pasta topped with vegan parmesan

SPECIALITIES

VEGETABLE STIR-FRY 150 Wok fried vegetables accompanied by sesame noodles, chilli, honey and soy sauce dressing

QUILLS STEAK POKE BOWL 170 Edemame beans, spicy seared beef fillet in sesame seeds, coconut rice, radishes, cucumber, pickled garlic, spring onions, pickled carrot ribbons

STEAK, EGG AND CHIPS 🗑 🔘 410 200g fillet of beef, poached egg and fries

LAMB SHANK (b) (b) 420 Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with merlot jus (cooking time 30 min)

QUILLS CHICKEN CURRY (1) 200 Tandoori marinated chicken, cooked in a tomato and coconut cream curry sauce, served with basmati rice and traditional condiments

POTATO AND SPINACH CURRY @ @ 180 Potato, spinach, mushroom and lentil cooked in a rich tomato curry sauce accompanied by steamed basmati rice and traditional condiments

GRILLS

Please choose two sides and one sauce (Please note well done meat takes 35 to 40 minutes) Line fish of the day 6 Tiger prawns (29) 420 300g Grilled lamb cutlets 480 480 300g Beef rib-eye 🗑 300g Beef fillet (🗑 400 Deboned chicken thighs spicy or herbed 230

SIDES

012 20	
Rosemary and sea salt potato wedges @	55
Sweet potato fries	55
French fries	65
Mash potato 🙆	55
Savoury rice	55
Steamed basmati rice	55
Creamy pap ① ② ⑧	50
Sautéed mushrooms with thyme	
Mixed seasonal vegetables 🎯 🗷	
Side green salad 🗑 🖉	55
Creamed spinach (1)	60































SAUCES / RELISH		DESSERT SELECTION	
Forest mushrooms @	45		
Creamy pepper ①	45	MALVA PUDDING 🕒 🗓 🔘	100
Garlic cream (1)	40	Served with a rum infused crème anglaise and a	100
Red wine jus 🖫	40	honeycomb ice cream	
Lemon butter ①	45	noneycomo ice cream	
Peri-peri relish Ø	40	CHOCOLATE TORTE (1) (5)	120
Chakalaka	45	Flourless chocolate torte, served with a salted	140
Tomato relish 🖉	45	peanut butter mousse, passion fruit coulis,	
Tomato rensii (e)	13	crystalized peanut crumble and vanilla ice cream	
		SEASONAL SLICED FRUIT	110
		Fruit platter served with fruit sorbet	110
		Fruit platter served with fruit sorbet	
		TRIO OF ICE CREAM OF THE DAY 🖉 🗓	90
		Enquire with your waiter what flavours are on	
		offer today	
		oner today	
		PEACHES AND CREAM CHEESE CAKE 🗓 🗓	130
		Peach and cream cheese cake, granola crumb,	100
		grilled peaches, tart raspberries, macerated in	
		peach schnapps	
		peach semappe	
		CHEESE PLATTER 🖞 🛇	200
		Assorted South African artisan cheeses, accompa	nied
		with salted crackers, nuts, preserves and dried fru	
		CAKE OF THE DAY 🏶 🗓 🔘	145
		Enquire with your waiter what flavours are on	143
		offer today	
		one today	



SMALL PLATES SIDES SCRUMMY POTATO & PUMPKIN MASH @ ① 50 SMILEYTOMATO SOUP Ø 🗓 75 Potato and pumpkin mashed together for you to A bowlful of hot, hearty tomato soup, cooked with the reddest plum tomatoes and topped off shape anyway you like. Did you know the largest with a dollop of fresh cream pumpkin on record is bigger than a baby elephant? CRUNCH VEGGIES AND HUMMUS DIP Ø © 0 90 A - MAIZE - ING CORN - ON - THE - COB Edemame beans/spicy seared beef fillet in sesame Interestingly there is always an even number of seeds, coconut rice, radishes, cucumber, pickled ears on a cob of corn. Corn is also grown on garlic, spring onions, pickled carrot ribbons every continent in the world except Antarctica. BROCCOLI SWEET CORN FRITTERS **3 0 0** 80 HOMEMADE FRENCH FRIES (2) 55 A crispy, fluffy fritter filled with broccoli, These golden homemade French fries are sweet corn and a little bit of melted cheese. parboiled before frying, to make them a healthier side serving. **BIG PLATES** DESSERT WOK & ROLL PAD THAI ® 🛇 110 VERY BERRY YOGHURT ICE CREAM Ø 🗓 Stir-fried rice noodles, vegetables and prawns 80 twisted and turned in a hot wok. We serve it with Say this five times as fast as you can, "I would like peanuts for sprinkling and lime for squeezing. a very berry dairy dessert!" HAPPYTOMATO RISOTTO @ (1) 90 ICED WATERMELON POPSICLES 60 Say ciao to this Italian Risotto made with fresh Stay cool and fresh with this slurpable sweet basil and Parmesan cheese. Did you know in Venice risotto is often served as a traditional Did you know that you can find square-shaped festive meal? watermelons in Japan? CHINESE FRIED RICE WITH CHICKEN (1) 100 CHOCOLATE BROWNIE ICE CREAM SUNDAE 100 A tender chicken breast cooked with honey, soy sauce and garlic. The dish comes with soft, A do it yourself chocolate brownie topped with fragrant rice stir-fried with peas and sweet corn. classic vanilla ice cream and served with fresh fruits and sprinkles. PENNE PASTA WITH RED - RED SAUCE (2) (4) (1) 90 This classic pasta dish includes three of the **DRINKS** foods Italy is most famous for pasta, tomatoes and Parmesan cheese. Apple juice 35 35 Orange juice KRISPIE FISH FINGERS () () 125 Strawberry & banana smoothie 60



Texas in the USA.



Golden fish fingers coated with crushed rice

krispies served with healthy cherry tomatoes,

Two perfectly grilled homemade mini beef burgers, served with a fresh salad. Legend has it that the birthplace of the 'Burger' is Athens,

YUMMY MINI BEEF BURGERS TO O S 110

fresh cucumber and carrot sticks.















Tropical smoothie

Milk

Water













45

35

30

SOUP DU JOUR (1) (1) (1) 90 TRUFFLE MUSHROOM RISOTTO (1) 165 Served with freshly baked bread Topped with wild mushrooms and finished off with truffle dust CAESAR SALAD (1) (18) (19) (19) (19) 110 Cos lettuce, bacon, anchovies, croutons, Grana Padano **BURGERS AND SPECIALITY SANDWICHES** served with a crumbed deep fried poached egg and All our burgers and sandwiches are served with your choice of french fries or a mixed garden salad Caesar dressing GREEN SALAD (1) 110 CHICKEN OR BEEF BURGER (**) (**) (**) 280 Fresh garden leaves, baby carrots, Danish feta cheese, 200g Signature beef patty or chicken breast set upon pickled baby corn, red onion, bell peppers, avocado rocket, dill cucumber, house cheddar cheese, (seasonal) and balsamic vinaigrette wholegrain mustard mayonnaise and tomato relish EARLY MORNING OMELETTE (1) (1) (1) 180 CLUB SANDWICH (a) (b) 250 (Egg white omelette is available on request) Bacon, egg, grilled chicken, cheddar cheese, tomato, 3 egg fluffy omelette served with white or brown lettuce and onion bread, toasted or plain, and a selection of local preserves Traditional South African sausage, nestled in a freshly Choose from the below fillings to tailor make your baked bread roll with cumin and coriander scented omelette: tomato and onion relish, finished with a basil pesto • Ham mayonnaise • Tomato • Mushroom **SANDWICHES** • Bacon 🕲 Half portion sandwiches served with your choice of • Onion 🕖 french fries or a side salad. Available plain or toasted • Cheese on white, whole-wheat, rye, brown and gluten free • Chakalaka bread or a wrap • Beef biltong () Classic roasted chicken and mayonnaise ① 95 AMERICAN BREAKFAST (1) (8) (1) (8) 250 95 2 eggs cooked any style with bacon, tomato, mushrooms, hash brown potato, sausage and flapjacks **PASTAS** Egg style: Scrambled, Fried, Boiled, Poached, Omelette Choice of Penne, Linguine or Spaghetti or Frittata (Gluten free on request) BEEF BOLOGNESE () () () BAKERS BASKET (i) (s) 130 195 Croissant, Danishes, one blueberry, lemon poppy seed Beef mince cooked in a tomato & red wine sauce or health muffin, home crafted preserves, salted butter or margarine **SPECIALITIES** FRENCH TOAST (1) (1) VEGAN CHICKEN STRIPS (SO) 180 130 Egg soaked fried bread, served with a grilled banana, Truffles and forest mushrooms in an almond milk mixed berries, cinnamon sugar, maple flavoured syrup, cream sauce topped with vegan mozzarella cream and compote STEAK, EGGS AND CHIPS (1) (1) 410 WAFFLES O O 130 200g fillet of beef, poached egg, fries Freshly baked waffles, mixed berries, grilled banana, Chantilly cream, syrup, compote LAMB SHANK (b) (b) 420 (Vegan option available) Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with merlot jus **APPETIZER** (cooking time 30 min) PERI-PERI CHICKEN LIVERS (\$) VEGETABLE STIR FRY 150 110 Grilled peri-peri livers finished in a tomato and chilli Wok fried vegetables accompanied by noodles

sesame, chilli, honey and soy sauce dressing

sauce, served with freshly baked bread rolls

DESSERT SELECTION

MALVA PUDDING (b) (b) (c) 100 Served with a rum infused crème anglaise and honeycomb ice cream

CHOCOLATE TORTE (1) (5) 120 Flourless chocolate torte, served with a salted peanut butter mousse, passion fruit coulis, crystalized peanut crumble and vanilla ice cream

SEASONAL SLICED FRUIT 110

Fruit platter served with fruit sorbet

































ALCOHOLIC BEVERAGES

NON ALCOHOLIC BEVERAGES

HOT BEVERAGES		BEERS		
Pot of Filter Coffee	50	Heineken		46
Pot of Decaffeinated Filter Coffee	50	Peroni		50
Cappuccino	50	Castle Lager		40
Café Latte	55	Castle Light		40
Hot Chocolate	55			
Tea Selection - Ceylon, Rooibos,	50	WINES GL	ASS	BOTTLE
English Breakfast, Earl Grey, Green Chamomile				
		HOUSE WHITE WINES		
SOFT DRINKS		Warwick First Lady Chardonnay	85	300
Coke	34	Diemersdal Estate Sauvignon Blanc	90	320
Coke Lite	34	Ken Forrester Vineyards Petit Chenin Bland	90	300
Fanta Orange	34	Haute Cabriere Chardonnnay Pinot Noir	110	400
Ice Tea	34			
Soda Water, Lemonade, Ginger Ale	34	HOUSE RED WINE		
Tonic Water, Pink Tonic	30	Bosman Generations 8 Merlot	115	420
		Leeuwenkuil Shiraz	120	460
JUICE		Creation Pinot Noir	200	750
Guava	40	Tokara Cabernet Sauvignon	115	420
Mango	40	Ken Forrester Petit Pinotage	95	340
Apple	40			
Fruit cocktail	40	SPARKLING WINE		
Veggie juice - Freshly Pressed	80	Laborie Brut	95	450
Grape fruit - Freshly Pressed	45			
Orange juice - Freshly Pressed	45			
BLENDED DRINKS				
Fruit Smoothie	60			
Milkshake - Strawberry or Vanilla	40			
Iced Coffee	55			
Blended Chocolate Milk				

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